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Secrets of Asian Beauty

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Special Interview

Ruthie Ann Miles
(Actress and Singer)

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DASHI

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NOV

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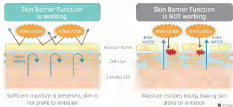
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The theme of the cover of this month is "Asian Beauty". To find out more about it, check out the featured section from page 5

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Published by Trend Pot NY LLC

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CHOPSTICKS NY

Produced by The No. 1 Japanese
free paper in NY, NY, Japan



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PEOPLE

Ruthie Ann Miles

Portraying Lady Thing in the Broadway musical production of *The King and I*, Ruthie Ann Miles has received critical acclaim, including the 2015 Tony Award for Best Featured Actress in a Musical. She shares her thoughts on the role she plays and her future with *Chopsticks NY*.

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"The most beautiful woman in the world, to me, is one who has lived and aged gracefully – with salt-and-pepper hair, laugh lines around her eyes and mouth, and a head full of memories to share with the next generations." — RUTHIE ANN MILES

The Broadway revival of "The King and I" just finished its first year with much success and is now entering its second year. Ruthie Ann Miles, an Asian American actress, has played the role of Lady Thiang since opening night and has received much critical acclaim, including the 2015 Tony Award for Best Featured Actress in a Musical. In this special "Asian Beauty" issue of Chopsticks NY, Ms. Miles shares her thoughts on Lady Thiang, life after the Tony, and her future with us.



Please tell us about Lady Thiang, your role in *The King and I*—who she is and what she does in the show.

Lady Thiang is the King's head wife. On the surface she is simply in charge of all his wives and children, and is the mother to the Crown Prince, Chulalongkorn. But I feel Lady Thiang plays a much more pivotal role in the kingdom.

Many actresses have played Lady Thiang in both theater and film productions in the past. How would you describe your version of Lady Thiang?

I am unfamiliar with other versions of actresses playing Lady Thiang, as I have not seen any movie or stage productions. That being said, I believe Lady Thiang to be one of the smartest, wisest, perceptive people in the kingdom. She listens and is aware of everything going on, both politically and socially. She has a strong feminist mind, but culturally is living at a time when she may not speak or act openly as one might today. So she rules the kingdom in a quiet way, directing silently in the shadows.

There are many Asian performers in the show: Chinese, Japanese, Korean, et cetera, et cetera, et cetera. It must be really different from many other theater productions backstage—what's it like?

I absolutely love working with so many Asian performers. What a treat! I especially loved the rehearsal period. As we began to learn of one another's heritage and connect in other languages or sharing foods, or connecting in other cultural ways. We are keenly aware that opportunities of this magnitude are not frequent for Asian-American performers, so we really value our time together.

Have there been any changes in your life since you received the Tony Award?

More changes than I could have thought! Especially in the weeks and months following the award ceremony there were very many requests for interviews and appearances. Those have slowed down somewhat and I'll have been glad to get back to the daily rhythm of life caring for my family and our three-year-old daughter.

You are known for your great singing skill. Would you like to pursue a career in music, or are you open to other types of theatrical productions, including film, TV shows, and straight plays?

I enjoy singing very much, and primarily work as an actress in musicals. That being said, I've been in many forms of theater, including Shakespeare and classic plays. While I found it easiest to be cast in musicals, I would love to be challenged in other types of storytelling, including on-camera and voice-over work and plays. I just finished filming Season 4 of "THE AMERICANS" on FX, where I play "Young-Rose," the best friend to Keri Russell.

Asian actors are more visible than ever in film, TV, and theater, but it's still not enough and there are still many stereotypical portrayals of Asian people. What do you think about the future of Asian representation in these industries?

There has been a cry for more diversity on stage and film for decades, but I have been encouraged by the recent wave of dialogue, specifically about Asian diversity. I would love to see writers create roles that better mirror the world we live in. I would love to see directors cast Asian-American performers in American roles (not as Asian-Americans, based on what we look like, but simply Americans, because that is what we are.) I would love to see producers and their support in casting their leading characters with those of Asian-American descent — and not just in the roles of doctor/nurse, computer wiz, or someone with an accent.

The theme of this issue of *Chopsticks NY* is "Asian Beauty." How do you think about Asian women's beauty and strength?

To me beauty and strength are synonymous with grace and inner-power. I think we have created a skewed idea of conventional beauty in a way that has

hurt six periodically women and girls, and may even be harmful for our future generations. I think a woman shows her strength when she speaks out about issues on her mind, or doesn't compromise her dreams because of gender roles or stereotypes. I think it is beautiful when she holds her head high, proud of what she has accomplished — when she breaks down cultural divides. When she shows what *lunatic* looks like. The most beautiful woman in the world, to me, is one who has lived and aged gracefully — with soft-and-pepper hair, laugh lines around her eyes and mouth, and a head full of memories to share with the next generations. That woman has truly lived, and she is the kind of woman I wish to become.

You are the mother of a three-year-old girl and perform on stage right times a week. How do you find a balance between your personal life and the stage?

I say "No" to a lot of projects, as it is important to give as much time as I can to my family. Though that can be quite challenging at times. It is a balancing act between pursuing my career and making wise career-moves, with caring for my husband, our

daughter and my mother the best I can.

Would you share things you do to maintain your beauty and health?

WATER, steam, and good nail hygiene. I don't wear makeup day-to-day, except for performance/work engagements, and I always remove all makeup before bed. I subscribe to holistic care, take herbs and natural supplements, use essential oils to keep my mind and body healthy on the inside, and sweat at the gym to get all the toxins out. I only wish I could have more sleep...!

What is your ultimate energy food?

I love food with ginger, turmeric or pineapple. My body craves these anti-inflammatory foods, so I use them in cooking, take them as supplements, and drink them in fresh juice. Pineapple on an empty stomach is especially good for singers, as the bromelain enzyme is good for the sinus and mucous membranes, and even some bonus anti-aging benefits! Ginger, turmeric, and pineapple keep my body in balance, and they make my mind happy, too!

RODDERS & HAMMERSTEIN'S THE KING AND I

Based on the novel *Anne and the King of Siam* by Margaret Landon, this beloved musical by Rodgers and Hammerstein II depicts the story of Anna Leonowens, governess to the children of King Mongkut of Siam in the mid 19th century. For Lincoln Center Theater's new staging of *The King and I*, Tony winner Bartlett Sher directs this classic tale of a British schoolteacher's unexpected relationship with the enigmatic King of Siam. It features a cast of more than 50, choreography based on the original by Jerome Robbins, and a score of timeless songs, including "Getting to Know You," "I Whistle a Happy Tune," and "Shall We Dance?" It is a glorious, original orchestration.

The Broadway revival production officially opened in April of 2015, and it received four Tony Awards, including Miss Rachel Ann Welles for Best Performance by an Actress in a Featured Role in a Musical. Sao Watanabe plays the role of the King of Siam until April 17, which is also the last performance of Tony Award-winner Kirk Q. Harris as Anna Leonowens.

Lincoln Center Theater: Wilson Reunions
150 W 45th St., 3rd, Broadway and Amsterdam Ave, New York, NY 10023
www.lct.org/shows/king-and-i



All Things New from Stores, Products to Events

BEAUTY

Reshape Your Body Silhouette with Lingerie

Bradeels New York, remains focused on offering collections based on their original 3-step body sculpting process.

In the new online shop, you can find four different brands, Bradeels Magic, Bradeels New York jeans, Nixie line, and Nixie, all of which are produced under the concept of reshaping your body. The newest among them, and SELECT online exclusive, Bradeels Magic lingerie provides a quick enhancement to your natural shape. It allows you to choose the perfect lingerie to suit your lifestyle based on your needs and problem areas.

Bradeels New York piece is a non-wired product line that is comfortable while offering incredible support. Nixie and shapewear can elevate your curves with support ranging from light to firm. Nixie is an adhesive bra that's perfect for any backless, strapless, halter or sheer outfit. These fitting, easy to wear collections are made to be worn on any occasion. You can choose lingerie made from revolutionary materials, which are practical, comfortable and stylish.

Bradeels New York has offered custom-fit lingerie lines that not only look beautiful but also reshape your body features as you wear them. Since Bradeels launched in 1994, this unique concept has grown to a new level. Their latest online shop, SELECT by Bradeels New York, which debuted in February, specializes in lingerie lines without the need for a fitting consultation, while their sister online shop, Bradeels New York, remains focused on offering collections based on their original 3-step body sculpting process.

BEAUTY

Nutritious Supplement for a Healthy, Beautiful Lifestyle

All of us know that a healthy diet leads to many positive results, however, it is hard to keep up with a well-balanced, nutritious diet in this fast-paced, busy lifestyle today. Those who are health- and beauty-conscious people may wish to try a new supplement, METABOLIC SUPPORT PLUS KIRI! You Don't Gotta Diet! It comes packed with enzymes and eight beautifying ingredients including glucosamine, hyaluronic acid, fish collagen, chondroitin, plant-based lactic acid-forming bacteria, oligosaccharides, vitamins C and amino acids. The enzymes aid in digestion but are also known to have more benefits, such as helping to regenerate skin and improving blood circulation. The beautifying components formulated in the supplement are also considered to have several benefits such as skin brightening and beautifying, recovery from exhaustion, enhancing bone strength, preventing arteriosclerosis, and remediate high blood pressure. METABOLIC SUPPORT PLUS KIRI! You Don't Gotta Diet! is appropriate for men and women of all ages, and it is recommended to take about six tablets per day, preferably at night.



Info: www.youngest.com

SELECT by Bradeels New York www.bradelselect.com

CAFE

A Classic Japanese Snack With American Flavors

As fans of Japanese food may know, anko (red bean paste) is a very popular ingredient in Japanese desserts. It appears in the popular treat, anpan (Japanese sweet rolls filled with anko) as well as wagashi, or Japanese confections. Now it is coming to Westchesterers in the Anko Butter Sandwich at Kikage, a Japanese fine dining restaurant featuring Kyoto-style dishes. This tasty snack highlights Kikage's house-crafted anko made from Hokkaido azuki beans and fermented butter from Vermont. The bun, made from American bread, are expertly baked to perfection, completing the sandwich. You can enjoy the Anko Butter Sandwich just as Japanese people might enjoy anpan in Japan: for breakfast, as a midday snack with afternoon tea, or for dessert. Its gentle, refined sweetness goes especially well with matcha tea, especially the one from Ippodo Tea, prestigious tea provider in Kyoto. Anko Butter Sandwich is only available to-go. You can also reserve a gift package available in sets of four or nine.



Kikage / Ippodo Tea: New York
125-11 30th St. (bet. Lexington & Park Ave.), New York 10019-4046
www.kikage.com | www.ippodo-tea.com/ushiohytehr

Secrets of Asian Beauty

Asian Beauty Products That Perk Up Your Skin

At the arrival of spring, we all need to adjust our skincare regimen to the change of the season. We select skincare products loved by Asian people, commonly known for having beautiful skin.

Kawaii in New York: Style Tips from Japanese Beauty

Beauty Interview: Hair by MIYU

Listing

Beauty
Health
Shop



Photo credited to: [www.shutterstock.com](#)

Asian Beauty Products That Perk Up Your Skin

Asian people are often associated with fair and healthy skin. Many care for their skin by using products with natural ingredients known to have a variety of beautifying effects, such as moisturizing, brightening, and nourishing skin. Modern technology has added the power of nature into skincare products. At the arrival of spring, when people often adjust their skincare regimens, Chopsticks NY presents an overview of skincare products loved by many Asian people.

Cleansing & Exfoliating

Azuki Red Bean Exfoliant Scrub chidoiya

Ground azuki beans have been used as a natural scrub among Japanese for centuries. Using 100% natural, superfine azuki bean grains, Chidoiya's Azuki Red Bean Exfoliant Scrub gently removes skin surface flakes, unclogs pores, and makes skin amazingly smooth. Chidoiya's Azuki Red Bean & Brown Sugar Soap, which cleanses your skin while moisturizing it, is also recommended and is perfect for sensitive skin.

www.chidoiayworld.com



Pig-Nose Clear Blackhead Cleansing Sugar Scrub Hofika Hofika

A blackhead-removing scrub has never been easier! The Korean brand Hofika Hofika's wash-off scrub removes dead skin cells, allowing for easier extraction of blackheads and other impurities from pores. After cleansing, apply an appropriate amount on areas with blackheads and massage into skin. After 15 minutes, wash off with lukewarm water. The refreshing citrus aroma will soothe you while it works wonders on your nose.

www.hofikahofika.co



Rice Enzyme Powder Tatcha

This creamy, water-activated enzyme powder exfoliant and cleanser from Tatcha maximizes the power of kanonka (rice bran). It breaks down the components of unwanted dirt and impurities and allows them to come off naturally. The effect is like that of micro-dermabrasion but without the use of harsh abrasives. This powder also includes crushed pearls to even out skin tone.

www.tatcha.com



Sweet Song Black Tea One-step Cleansing Water A-True

Powered by premium black tea sourced from India and Sri Lanka, A-True's Black Tea One-step Cleansing Water effectively removes daily makeup, impurities, and even eye and lip makeup. The black tea water is extracted from Compagnie Coloniale's finest black tea using traditional methods that have been passed down for over 200 years. Combining antioxidant vitamins and minerals, black tea is thought to help skin rejuvenate.

www.a-true.com



Jeju Volcanic Lava Pore Mud Pack The Face Shop

Jeju is a beautiful island designated as a UNESCO World Heritage Site. The wash-off clay mask is made with Jeju volcanic clay, which helps to control excess sebum and remove dust and impurities from skin. Also rich in minerals, it helps to reduce the appearance of pores. Its soothing aroma makes you feel relaxed, as though you were at the Jeju resort.

www.thefaceshop-america.com



Moisturizing & Nourishing

Without Multi-Purpose Care Cream W/O

Because of its powerful antioxidant and antibacterial effects, ginger lily is one of the hottest natural ingredients in the skincare industry these days. It has been used as a medicine and antiseptic on the islands of Okinawa for decades. A small amount of With-out's signature cream made with ginger lily leaf oil works to combat wrinkles, dark spots, collagen loss, and dryness. It can be used as UV protection as well.

www.withoutcare.com



Lululun Precious Glide Enterprise Inc.

Precious, the newest addition to the popular Lululun Face Mask series, is a mask with upsoared anti-aging effects. Also, this new mask shape greatly increases the area covered around the eyes and mouth. Soothing ingredients, including vitamins, penetrate deep into your skin. The Lululun Precious mask comes in two types, Red (rich and anti-wrinkle) and White (brightening).

www.lululun.com



Ibuki Beauty Sleeping Mask Shiseido

Ibuki is the newest skincare collection from Shiseido, Japan's leading skincare and cosmetics brand. It is designed specifically to address the unique skincare concerns of "millennials," women ages 25 to 34. This new leave-on, non-sticky gel mask stays on the skin during the night and helps hydrate, smooth and renew skin for a vibrant, refreshed look in the morning.

www.shiseido.com/ibuki



Ginseng Therapy Moisture Mask Ling Skincare

Chinese American beauty guru Ling Qiwei's skincare line is as highly acclaimed as her luxury spa chain, Ling Spa. This therapeutic, moisturizing mask contains pink ginseng (known as "true" ginseng), which is known for its ability to increase energy and endurance, prevent infections, and reduce fatigue and the effects of stress on the mind, body and skin.

www.lingskincare.com



Extra Virgin Coconut Oil Viva Labs

Coconut oil is known for its health and beautifying benefits. Viva Labs Extra Virgin Coconut Oil is made by cold pressing coconuts handpicked in the Philippines at their peak and is primarily used for cooking. But you can also use it for haircare and skincare. It is solid at room temperature, and it melts on your skin. At less than \$1 per ounce, it is super cost-effective.

www.vivalabs.com/products/coconut-oil



Sneak Peek at Spring/Summer Makeup Trends

Once you properly take care of your skin, next comes makeup. We talk to makeup artist Walters to hear about the latest makeup trends.

What are the makeup trends for spring/summer this year?

Making your skin look smooth is the trend. To do this, you need to create an even base of foundation before adding color. You want it to look natural by not doing too many layers, and after that you can accentuate highlights and shadows.

How about colors?

Popular colors for lipstick and eye shadow are corals, pinks and oranges, so use these on your eyes, cheeks and lips to be trendy. Also, for eye shadow it's good to use a blue color as an accent. For face cream, consistency is important at the same way as for skin, and I recommend eye shadow or cheek makeup that has glitter in it as it gives you better

It seems like there's a trend of heavier makeup as opposed to natural?

Because of red lips and clearly defined eyebrows, it might seem like heavy makeup, but it's actually very natural. One real classical makeup was popular last fall/winter: a bright red lipstick was used, but spring/summer of this year looks like it will become bright and casual eye makeup.

Do you have any products you recommend?

MAC's Smoke Cream. If you put this on as highlights or on your cheeks, it looks like it will give you lots of shimmer. It is also easy to use by putting over your foundation.



Walters Keyframe

Walters is a makeup artist and consultant at Sober Lips. He also does fashion photography. To discuss all well as cosmetics, editorial, makeup, and other topics by appointment.

http://www.soberlips.com/

@soberlipsmakeup

Sober Lips

20 E. 1st St., 2nd & 3rd Floor
New York, NY 10003
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Panda's Dream So Cool Eye Stick TONYMOLY

Pandas are adorable, but no one wants panda-like dark circles around her eyes. Tonymoly's solution to this problem humorously uses panda-shaped packaging. Panda's Dream So Cool Eye Stick's intensive hydration power effectively cools and soothes your eye area, removing puffiness and revitalizing your face.

www.tonymolyusa.com



Silk Chaeun Serum Skylake

Skylake products use herbs from Ryung san-Gry, South Korea. This highly concentrated, handmade serum contains silk amino acids from domestically grown silkworm cocoons, increasing the ability of the skin to hold moisture, strengthening the skin, and preventing skin damage.

www.skylakeusa.com

Jayu Sparkling Mineral Cream Innisfree

This cream is 68.6% sparkling mineral water from Seomgang Mountain on Jeju, a volcanic island in South Korea. Rich in high-oxidative acid and nourishing minerals, it delivers hydration deep into your skin and replenishes moisture. Your skin will feel supple and hydrated, as though you had just been soaking in a hot spring.

www.innisfreeworld.com



CHOPSTiCKS NY® Instagram is on its Way!



Chopsticks NY is getting more social media friendly. Every week we share images that caught the attention of Chopsticks NY staff members, both in New York and in Japan, on Instagram. We plan to launch our Instagram accounts in the five categories of General, Beauty & Health, Sake & Shochu, Food & Drink, and Lifestyle & Fashion.

We just launched "General" and "Beauty & Health".



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Please tell us about your hair services.

I offer full hair services from cut, perm, color, treatment to styling, but what I like to promote is hair coloring service. The place technique can color and cut your hair at the same time, resulting in shiny, smooth hair with your desired color tone. I also can create brows color without tanniness and all the pastel colors, such as "rose gold" that is "in" now for spring! Also, "sombre" is a highlighting technique that is trendy these days. Just like "ombre", sombre has a darker root and lighter ends, but the color gradation is smoother than ombre. I use the "balayage" technique to create a three-dimensional look, giving it a natural yet bold impression.

You are also known for haircuts that make faces look smaller. How do you achieve this?

I examine each client's head shape and facial fea-

tures and decide what to highlight and what to hide. The face's outline is the key. Whether it's long or short, I can find the way to make a face look smaller.

Would you share some of your hair care tips?

It might sound intimidating, but I recommend an apple-cider-vinegar after getting your hair colored. The pH of your hair turns alkaline due to the coloring solution, but the apple-cider's acidity partly neutralizes the pH balance and brings back its natural condition, averting potential discoloration and damage.

How do you keep yourself healthy?

Every morning I cleanse my body with a drink made from one squeezed lemon in one glass of water. Then I wait for five minutes before drinking coffee. That's my regimen for getting a fresh start to the day.



Now styled, Miyu Asakawa has worked with private clients (celebrities) and fashion shows for over 20 years. She is currently offering a cut & color service for \$150 (Reg. \$250) through April 30th.



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Sat & Sun 10am-7pm

KAWAII in New York

By Julia Soehn

Style Tips From a Japanese Beauty



Photographs by @shinobuaperture

Aya Takano is a celebrity stylist as well as a designer of jewelry and accessories. This low-key pit-abeat-town is a New York City fashionista extraordinaire. Her stunning style is frequently photographed by the talented fashion photographer Mickey Holdrey (@blackdustaperture on Instagram). Here's how to get Aya's look from head to toe. Put together these elements of style for yourself, and who knows? Mickey might just take your picture too!



A headband is the crowning glory of this super-cute look. The organic cotton wire headband by Brooklyn accessories designer Dyane Shay is adorable and adjustable, so you can twist it any known way you like! www.dyaneshay.com

When you out-partying past your curfew last night? Here's a brilliant beauty tip: Nobody will know that your eyes might be a bit puffy if you hide them behind chic shades! These sunnies are custom-made by Aya Takano, to order your own pair, visit Aya's Facebook page, Doll Domination by Aya Takano.

For cute-then-cute dresses, tops, and skirts with kawaii flair to spare, the go-to store is Pasty City in Manhattan's East Village, 307 East 8th Street, www.pastycity.com.

The perfect footnote to this kawaii look: pretty platform sandals. The Hued Up sandal by Shoe Cult is one of many sweet, low, elevated footwear styles available from Nasty Gal, www.nastygal.com.



©NASTYGAL INC



Julia Soehn Author and trend expert Julia Soehn has covered culture and style for The New York Times, New York Post, and Vogue among others. Follow her on Instagram @JuliaSoehn and Change the World.
Illustration by Anna Jones

INTERNSHIP OPPORTUNITY AT CHOPSTICKS NY MAGAZINE



<Position>

- Sales/Marketing Intern

<Requirements>

- Fluent in English and business level Japanese
- or
- Fluent in Japanese and business level English
- Intermediate computer skill in Microsoft Word and Excel

To apply for the position, send or email cover letter and resume to the address below.

Trend Pot NY, LLC Attn: Hishiki Onishi
40 Exchange Pl. #1902 New York, NY 10005
Email: pot@trendpot.com

CHOPSTICKS NY®



Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

➔ Click on a link to go to the shop's website.
 ➔ Click on a link to go to the shop's website.

FASHION

Upper West
Bit's Kats*
402 Columbus Ave. (at 75th & 76th St.)
212-365-3075

Upper East
Riky Gyron*
312 E. 72nd St. (at Madison & 5th Ave.)
212-727-0099

Midtown West
Sengo Accessories
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Upper East
SEIGO FURUKAWA
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Midtown West
UNIKO
110 W. 34th St. (at 5th Ave.)
212-488-4700

Midtown West
UNIKO
110 W. 34th St. (at 5th Ave.)
212-488-4700

Midtown West
Miki House
100 W. 34th St. (at 5th Ave.)
212-488-4700

Midtown East
Tera Hattibara
300 Madison Ave. (at 40th St.)
212-687-4700

Chelsea
Jeriko Yoshikawa
201 Avenue C (at 25th & 26th St.)
212-966-4700

Gramercy
Braddell's New York
160 Madison Ave. (at 25th & 26th St.)
212-687-4700

Midtown West
Yumak
312 W. 34th St. (at 5th Ave.)
212-687-4700

East Village
AKUO'S
409 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

East Village
Local Clothing
301 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

East Village
Peterson Field*
301 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

East Village
Yoko J*
301 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

East Village
Yoko Joo
301 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

Chelsea
Bit's Kats Tribeca
201 Broadway St. (at 14th & 15th St.)
212-687-4700

Chelsea
Miki's Interiors
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Arts
210 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Braddell's New York*
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Chelsea
Passion Index
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Miki's Music
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Riky Gyron*
312 E. 72nd St. (at Madison & 5th Ave.)
212-727-0099

Chelsea
UNIKO
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Yoko Yamamoto
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Braddell's New York*
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Chelsea
Miki's House
100 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
UNIKO
110 W. 34th St. (at 5th Ave.)
212-488-4700

J-POP CULTURE

Upper East
Eliza Gift Shop
301 E. 10th St. (at 1st & 2nd Ave.)
212-687-4700

Midtown West
Book DE*
410 W. 34th St. (at 5th Ave.)
212-687-4700

Midtown West
Kawakatsu Bookstore
201 W. 34th St. (at 5th Ave.)
212-687-4700

Midtown West
Midnight USA
201 W. 34th St. (at 5th Ave.)
212-687-4700

Midtown West
Midnight Comics*
201 W. 34th St. (at 5th Ave.)
212-687-4700

Midtown West
JMU Comic Books*
201 W. 34th St. (at 5th Ave.)
212-687-4700

Midtown West
Midnight Comics*
201 W. 34th St. (at 5th Ave.)
212-687-4700

Chelsea
Cosmic Comics
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Image Anime*
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
AC Geans
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Fortissimo Planet
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Kino's Video St. Marks
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
St. Marks Comics
110 W. 34th St. (at 5th Ave.)
212-488-4700

East Village
Serious Man
410 Broadway St. (at 14th & 15th St.)
212-687-4700

East Village
Toy Tokyo*
312 E. 72nd St. (at Madison & 5th Ave.)
212-727-0099

East Village
Video Games New York*
312 E. 72nd St. (at Madison & 5th Ave.)
212-727-0099

East Village
Serious Man
410 Broadway St. (at 14th & 15th St.)
212-687-4700

Chelsea
Asine Castle*
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Guamini Planet*
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Braddell's New York*
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Chelsea
UNIKO
110 W. 34th St. (at 5th Ave.)
212-488-4700

Chelsea
Yoko Yamamoto
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212-488-4700

Chelsea
Braddell's New York*
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212-687-4700

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UNIKO
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212-488-4700

Chelsea
galleria eastwaywright
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Chelsea
Galleria One
210 Madison Ave. (at 28th & 29th St.)
212-687-4700

Chelsea
Braddell's New York*
210 Madison Ave. (at 28th & 29th St.)
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212-488-4700

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 58 - MONO of the month

T-Piece by Warm Heart Company

A typical dog owner's relationship with their beloved pet is difficult to sum up. But whether one feels like their dog is their property or family member, there is no denying that the companionship feels irreplaceable. Therefore, the kind of attention paid to the health and well-being of a dog can easily fit new levels of fanaticism. Clothing has always been vital to pet owners, and with the introduction of Warm Heart Company in the US, the quality of dog accessories is advancing in leaps and bounds.

Warm Heart Company started in Tokyo, Japan in 1997. The founder, Ms. Yachyo Nishio, was originally post-a-partur fashion designer for humans, when she was asked by a veterinarian friend to design clothing for dogs during post-surgical recovery, she discovered her ultimate passion. This past year after winning numerous "Good Design" awards in Japan, the company was selected Japan's Ministry of Economy, Trade & Industry for the national government's "Cool Japan! More Than Project" initiative and was a grant to enter the international market.

One of the most important things that Warm Heart addresses is the dreaded "come all storms." Anyone can tell you how stressful it is for both the dog and owner. But the company's T-piece was developed for dogs that have sustained injuries, have skin allergies, or need to heal after an operation. With its gentle hypoallergenic materials – a blend of cotton and highly stretchable Teflon – it keeps dogs feeling comfortable, prevents them from biting themselves, and allows them to lead a normal daily existence. On top of that, dogs also stay warm, which is especially a boon for elderly dogs that have issues with regulating their body temperature.

The T-Piece, widely endorsed by veterinarians in Japan, is truly a marvel of design. But the rest of Warm Heart's products are just as inventive, effective, and stylish. Raincoats are designed for dogs to put them on fast first, which takes a strain off dressing and undressing. And it also covers the belly, which is often forgotten with other dog "rain coats" which only cover their back. Harnesses are also designed to cover more surface area, so that dogs do not get dirty when they lie on the ground. And Warm Heart makes sure that clothing is not "one size fits all," even owners of breeds like Corgis can purchase clothing that fit their adorably stubby legs.

"There is a stagnancy in the dog clothing market that Warm Heart Company is trying to shake up," according to US Marketing Director, Mr. Cory Muroguchi. "While typical, cute designs may fulfill a visual necessity for owners, Warm Heart products like the T-Piece are trying to do something revolutionary – find a greater level of functionality that aids in the health and comfort of the dog. We think it's the right time for US dog owners to also experience and enjoy the quality and benefits that Warm Heart has to offer."

Warm Heart clothing is currently an exclusive at NY Dog Spa – one of the most popular dog spas in Manhattan – and online. Make sure to stop by their Raritan location to get a real-life look at their products. With the Made in Japan dedication, US buyers can feel good about where they've invested their money – but sadly, no cost is too high for someone's best friend.

Info: www.warmheart.org/



With its soft material and comfortable fit, dogs wearing a T-Piece feel secure and at ease especially during times of stress.



There is a T-Piece for every type of need: small, large, short or long legged, more cleavage!



The cute, Easy to Use coat is simple to put on and take off, and covers the often neglected chest area.



The J-Cut properly treats the entire body unless some "no-cuts" but only when the best.



Ask for Warm Heart Co. at NY Dog Spa 100 W 25th St, NYC to learn more about Warm Heart products.

Summer Schools and Camps

Whether you like to brush up your language skills, deepen your knowledge about Japan or just try something new, these schools are offering opportunities that meet your needs.

Japanese Language Summer Intensive Classes With Learning



With Learning, specializing in Asian language education, is offering special Japanese language classes. This and Confucius language intensive courses for the summer months. Beginner and intermediate classes are \$549 for adults and teens. Summer intensive classes are \$549 for each course. Those who book before June 21 get a \$50 discount for the classes this summer.

215 Madison Ave., 4th Floor, Suite 100, New York, NY 10017
Tel: 212-784-0899
www.withlearning.com

Cultural Exchange Summer Camps in Japan JACS Travel



JACS Travel is offering for the 15th consecutive year its one of a-kind summer program that have become a yearly tradition. Immersive cultural exchange summer camps in Okinawa and Gifu prefectures. American students will have a rare, unforgettable experience enjoying everyday life alongside Japanese friends their age and attending a local school while learning about Japanese culture and taking field trips to sites of historical interest. Those programs are popular and participation is limited so make your reservations soon.

525 4th Ave., 3rd Floor, Suite 100, New York, NY 10018
Tel: 7 AM-2:00 PM
www.jacs-travel.com/summer

See JapConversations Course and Summer English Course Japan Society



Japan Society's Toyota Language Center offers 13 comprehensive levels of Japanese from beginner to highly advanced, including JLPT courses as well as specialized courses. They are offering a spring conversation course from April 18 to May 12, in which students of all levels will have a chance to polish their conversational skills by applying their knowledge of grammar. Following the conversation course, their regular summer seminar will begin on May 23 and end on Aug. 3. For those who do not have time during the week, intensive weekend courses will be held on July 9, 10 & 12, in which students complete one of the first three levels.

1221 E. 6th St., 3rd, 4th & 5th Floors, New York, NY 10017
Tel: 212-773-1234
www.japansociety.org/engings

US JAPAN Summer Cultural Experience Koin Academy of New York



Koin Academy of New York offers a unique opportunity to learn language and hands-on skills as well as various perspectives through their summer cultural experience. The two-week program will be held from July 24 to August 6, welcoming middle school and high school students of any Japanese language ability to participate. In addition to language courses, they offer many elective courses and activities covering topics such as pop culture, literature, arts, sports and food. The video production workshop taught by professionals is an immersive hands-on experience that allows participants to work closely in groups to create their own films. To learn more, join their online-

tion website on April 9 or schedule a campus tour and talk directly with the Summer Program staff.
3 College Rd., Poughkeepsie, NY 12607
Tel: 845-877-2434 / www.koin.org/summer-program

Japan Summer Camp Kokoro Taekwondo Institute



Putting together Judo, cultural education and other activities, Kokoro Taekwondo Institute's Summer Camp is an 8-day program designed for children 5 to 12 years old. Students Higashi Sensei is a two-time national champion and two-time National team member and world cup medalist with a Master's degree in education. He provides all students with high-quality instruction and reinforced learning. The Day Camp is offered from June 29-30, June 27-July 1, July 5-6 and July 11-15. Spots are limited and 10% discount will be applied to additional sibling application.

337 Broadway St., 3rd Floor, 10th Fl., New York, NY 10013
Tel: 404-828-7934 / www.kokorotaekwondo.com/sum

Summer Intensive Japanese Language Course for Teens The Japan Foundation/The Nippon Club

The Japan Foundation and The Nippon Club are offering summer intensive Japanese language courses from July 5-25. The course provides opportunities for middle/high school students to learn the Japanese language and explore Japanese culture through fun activities. The program can improve their understanding of Japanese culture by taking introductory classes in the Nippon Club. To be eligible, students must be at grade 7 through 12 as of Feb 2016. The registration deadline is June 20. Early registration is highly recommended as classes fill up quickly.

145 W. 56th St., 3rd, 4th & 5th Floors, New York, NY 10019
Tel: 212-461-8299 / www.jpf.org/language/teens.html

Summer JAPAN Camp 2016
USJCF's largest and oldest program!
The 11th Okinawa Youth Exchange Program

Summer Camp in Gifu
 7/1 FRI - 7/11 MON 11 days \$1975-
Middle / High School Students
 7/27 FRI - 8/2 TUE 7 days \$1145-
Elementary School 4-6 Grade Middle School Students
 Teaching Only Japanese? Please ask us for details.
16 Days From \$2398
Includes airfare, meals, lodging, transportation, insurance, and more!
IACE TRAVEL
 TEL: 1-800-872-4223 / 212-972-3200
 nyc@iace-usa.com
 iace-usa.com/summercamp

KEIO ACADEMY OF NEW YORK
 US-JAPAN Summer Cultural Experience

Interested in Japanese Culture?
 Join us from July 24th to August 7th, 2016 for a special opportunity to engage in cultural exchange with students from Japan.

We're welcoming middle school and high school students of any Japanese language ability to participate. We offer many elective courses and activities covering topics such as pop culture, literature, arts, sports, and food, as well as a video production workshop taught by professionals for an intensive, hands-on experience where you will create your own films in small groups.

By the end of the program, both Japanese and American participants, supported by our experienced and well-trained staff,

Can join us at our information session on Sat. April 9th, 2016 or schedule a campus tour and talk directly with our Summer Program staff.

For more information, visit:
www.keio.edu/summer-program

Get the most out of your summer with Keio Academy of New York!

KEIO ACADEMY OF NEW YORK
 Summer Program Office
 3 College Road, Fairport, NY 11731

keio@keioedu.org
 info@keioacademyofnewyork.edu
 www.keioacademyofnewyork.org

Did or email inquiries to a campus tour and meet with a Summer Program Representative

LEARN JAPANESE at JAPAN SOCIETY!



JAPAN SOCIETY
 333 East 47th Street
 New York, NY 10017
 (212) 715-1256
japansociety.org/learning

We offer 65 classes per semester across 13 levels from beginner to advanced, with an emphasis on conversation, creativity and self-expression in a lively interactive setting. Day and evening classes, weekend intensives, JLPT prep and special courses, as well as Shodo (Japanese calligraphy), English (ESL) and Japanese-Language Teacher Training, are offered.

REGISTRATION NOW OPEN • LATE SPRING CLASSES BEGIN APRIL 16 • SUMMER CLASSES BEGIN MAY 25



School Guide

This following is a list of schools where you can learn Japanese culture.

- Coupons available at www.chinestoday.com
- Checkpoints not available to click up

LANGUAGE

Upper West Rwanda Academy*

909 W. 10th St. New York 10011-10011
212-693-4025

Upper West Japan ICU Foundation

400 Lexington St. New York 10011-10011
212-693-4025

Midtown West The Nippon Club Japan Institute NY

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown West New Academy of New York

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown West WCC/Continuing Ed*

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown West New Academy of New York

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown West New Academy of New York

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown East Haka Learning

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown East Japan ICU Foundation

111 W. 10th St. New York 10011-10011
212-693-4025

Midtown East Japan ICU Foundation

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Upper West New Academy of New York

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Upper West Seikwa Shrine

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TRADITIONAL

Upper West New Academy of New York

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Japanese CROSSWORD



Across

1. At this time of year in Japan *senryu* _____ (commemorial ceremonies) and *nyūgake* _____ (entrance ceremonies) take place nationwide

5 _____ is a title attached after a name to show respect and is used for both genders

6 One of the ways to pronounce the number nine

7 _____ means "head" in Japanese and is often used in the phrase, "_____ ga ii," meaning that the person is smart

10. Meaning "green vegetables," _____ is used to form other words, such as *karashi* _____ (mustard greens), *konno-so* _____ (Japanese mustard spinach), and _____ (*naga* blossoms)

11. "Rocks" in Japanese

12. "Delphin" in Japanese

13. A generic term for vegetables, including some fruits that are not sweet

15. "Pavane" in Japanese

16. Santa Barbara is one of the major producers of premium _____ (sea urchin)

Down

2. Lots of _____ (flowers) bloom in spring

3. "Shoulder" in Japanese

4. Meaning "far back" or "in deep," this word is part of the title of the best-selling book _____ *no Hozonichi* [The Narrow Road to the Interior] by Bashō Matsuo, first published in the early eighteenth century

5. "Political campaign" in Japanese

6. Adjective meaning "cute," "pretty," or "adorable"

8. Mild-marinated grilled _____ (cod) is a popular Japanese dish

9. _____ is used to refer to smaller oranges—*sanshō* like clementines, mandarins, and tangerines

12. Noun expressing a person's dislike of things that is also used in the re-adjec-tive _____ *na*

13. "Mortar" in Japanese



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From Tokyo to Long Island, A Seafood Gift

Restaurants that combine various Asian cuisines have been a staple of the New York dining scene for decades. Restaurants like **Ginza** in Manassas, Long Island, stand out from those rare places where the food is tailored beautifully for adventurous palates. And True World Foods supplies a wide range of fish—including provisions from Japan's legendary Tsukiji Market—in order to support its success.

In 2012, veteran restaurateur Patrick Yam and his wife Tiffany Lin opened Ginza in an area suffering from a dearth of Japanese style restaurants. The stylish and cavernous space was not just a striking addition to the dining scene, but also introduced sushi and sashimi to a brand new audience. This pioneering restaurant grew quickly, bringing in a wealth of connoisseurs and novices alike—and by offering fresh fish direct from Japan, it carved out a reputation as an uncommon and essential destination for locals. And with its comforting Chinese-inspired dishes, there are few other places like it in the area—certainly not in this caliber.

The quality is unmistakable. People who eat sushi and sashimi often will instantly recognize the difference in texture and flavor. Ginza's specialty, an Onsen-style Chef's choice "Platter" is a cornucopia of the freshest and most seasonal fish—from Blue Fin Chu-Toro to Salmon, King Crab, Fluke, as well as Uni paired with Quail Egg and Caviar and served in a hollowed out lemon. Finished with a marinated Kumamoto Oyster and Tuna Roll, no aspect of the sea is left unexplored in this dish.

One of Ginza's boldest dishes—and fellow bestseller—is the Bluefin O-Toro appetizer, garnished with fried scallions and truffle soy sauce and served in a poepleen spoon. This supreme umami bomb successfully merges different textures with a delicate fish and assertive sauce. Other popular items from the kitchen, like the signature Red Snapper, combine the very best of Chinese and Thai influences—fired fish, coconut milk based curry, and bok choy. And for surf and turf, ordering the Filet Mignon is the perfectly earthy way to complement the numerous jewels of the sea.

"I care most about serving food that makes my customers happy," said Chef Yam. "So for me, quality is key. I can get incredible fish from Tsukiji Market from True World Foods, and the level of quality is not just delicious for the customer, but also pushes me to make my dishes more creative and perfectly executed." He added, "I just want people to enjoy real sushi and sashimi, without having to feel the need to pay New York City prices, and to get the same experience as people in Japan."

True World Food's Tsukiji Express service has become one of the most popular among sushi masters like Chef Yam. After True World Foods receives an order from a client, they work with their staff in Tokyo to procure and deliver fresh fish from Tsukiji in less than 24 hours. So chefs in the United States can confidently serve fish that is no different from the restaurants in the local Ginza neighborhood in Tokyo, to the local Ginza in Long Island. With its incredible dishes, and unmatched quality of fish, meat, and produce, Ginza will clearly be around for a long time. Now it's just up to you to pay that visit.



The legendary Onsen-style Platter presents the best of the ocean, and is absolutely generous with portions. Enough to share, but you may not want to.

An appetizer as it is appetizing, the Blue Fin O-Toro is the type of plate that makes you think of how fresh the fish is.



Ginza's Onsen-style Chef's choice "Platter" is a cornucopia of the freshest and most seasonal fish—from Blue Fin Chu-Toro to Salmon, King Crab, Fluke, as well as Uni paired with Quail Egg and Caviar and served in a hollowed out lemon. Finished with a marinated Kumamoto Oyster and Tuna Roll, no aspect of the sea is left unexplored in this dish.

Just look at the gift made on this Platter Mignon and you'll see the chef's attention to detail.



Ginza
45 Centana Rd.
Manassas, NY 10758
TEL: 516-682-8888
www.ginza.com

True World is exclusively distributed by



32-34 Papert Plaza, Elizabeth, NJ 07206
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Japanese Restaurant Review

Sake Bar by ZABB
Shuya Cafe de Ramen
Hashi Sushi & BBQ

Mixology Lab

The Essential DASHI

"WA" Cooking

Listings

Japanese Restaurant

Sake Bar by ZABB

21-26 Bedford Ave., Jackson Heights, NY 11373
TEL: 929-343-8183 | www.sakebarbyzabb.com
Mon-Thurs 5:00pm-1:00 am, Fri-Sun 5pm-3:30 am

In Jackson Heights, sitting below the elevated railway, lies Sake Bar by ZABB. Opening its doors last July, the friendly eatery offers a unique range of playful and affordable Japanese dishes along with assorted sake and beer. Teaming up with the owner of a Michelin-starred Thai restaurant, Zabb Bar, Sake Bar Chef Palm and Kitchen Chef Hawk opened this eatery combining the casual atmosphere of a Japanese after-work pub and modern-sushi fare. The Sushi Sampler prepared by Chef Palm exemplifies his style—colorful and generous with a purpose. Served only for \$12 dollars, the five pieces of nigiri sushi is filled with anticipation of just what the chef's choice may be for the evening. An alumnus of Sake Bar Hagi, Chef Hawk also brings classic eatery foods with his unique interpretation. The Aburi Sake Saba, for example, is presented with an artistic touch with red ginger and green onions on a black clay plate. The color is not just an accent for the look, but the toppings are perfectly balanced with the smoky-scented miso-based grill. True to its name, Sake Bar by ZABB serves an assortment of sake, including full-bodied nigiri like Kikasa Perfect Show and yumen with gold leaf. Savor the "Forgotten Japanese Spirit." You will also enjoy glasses of Sapporo beer to fully immerse yourself in the eatery mood.



Exchanges of the Sushi Sampler is sure to be a beautiful. While taste, yellowtail, tuna and salmon are presented like a flower.



The Aburi Sake Saba, spiced with miso, topped with red onion, is one of the staple eatery dishes.



"Savoring to heaven" of sake is a good example of ZABB's fun food.



ZABB perfectly creates a healthy Japanese eatery atmosphere.

3 Best Sellers

- Menta Pasta
- 5 Piece Sushi Sampler
- Aburi Shime Saba

\$11.50

\$12

\$3

Shuya Café de Ramen

45-12 Broadway (bet. 45th & 46th St.) Queens, NY 11103
 Tel: 718-777-6426
 Mon.-Wed. Sun. 5-10 pm

NEW!



Open since early February, Shuya Café de Ramen is a welcome addition to the vibrant restaurant scene in Astoria Queens. Chef Shuya Miyawaki, who is experienced in multiple cuisines, offers holiday rousing fare at this new corner outpost. The menu includes levels of vegetable dishes, both as appetizers and entrees, yet it does not compromise on flavor.

The signature Shoyu Ramen (pictured left) features an enticing arrangement of classic, delectable slices

of pork chashu, a flavored egg, and crisp seaweed atop a rich broth of chicken, fish, and shrimp. The early ramen noodles hiding within are perfectly firm. The Vegetable Ramen, available with either lukewarm (assorted vegetable tempura) or steamed vegetables, has a much more complex, hearty broth than one might expect for a vegetable-only dish. Appetizers include the *Nabe Salad*, a warming hot pot filled to the brim with assorted steamed vegetables, and the *Garden Salad*, which showcases a bounty of twelve vegetables adorned with a light Japanese dressing. The drink selection, handpicked by Chef Shuya, includes a variety of teas including luomense (black bean) tea, coffee, and juices. Ramen lovers seeking a satisfying, healthy alternative to the fatty, heavy pork ramen found elsewhere should definitely give this new ramen shop a try.



The interior features attractive, rustic-style wood furniture.

Vegetables are the star of many dishes on the menu at Shuya Café de Ramen, including the *Garden Salad*, the *Nabe Salad*, and the *Vegetable Ramen*.



Hashi Sushi & BBQ

208 Ward Ave. (bet. Concord Ave. & Fort Lee St.) Jersey City, NJ 07310
 Tel: 201-483-4398
 Tue-Fri. 11 am-Open 5-10 pm; Sat/Sun. 12 pm-10 pm

NEW!

Leaside is a quiet suburb in New Jersey just off the George Washington Bridge. Opened on the commercial strip of the neighborhood this January, Hashi Sushi & BBQ offers surf and turf dishes that satisfy everyone's palate. At the helm of the sushi section is a veteran Japanese chef with decades of experience in Manhattan restaurants, who serves nigiri and maki sushi in various preparation styles at a cozy 4-seat casual anisake counter. Even if you can't find a place at the counter, you can still enjoy excellent sushi in the dining area being offered at an amazingly sustainable price. The *Sushi & Sashimi Combo* is only \$28, and the *Greekise Cuisine* starts at \$40. Each table is equipped with a stainless steel grill for another highlight of the restaurant: *Yakimiku*, or Japanese-style BBQ. They use USDA Prime grade Black Angus beef with no marinating, allowing customers to savor the umami of the ingredients. You can grill by yourself, but if you are not comfortable doing that, the wait staff will do it for you. Portions, consisting of fillet steaks, kabu, skirt and rib eye, are more than generous—enough to make you feel like a king! Currently Hashi is BYOB, and liquor stores are conveniently located a few steps away.



It is hard to believe that these imported goods from USDA Prime grade Black Angus served on the wooden board are for two people. You can enjoy them with tea, dipping sauce, wasabi, and soy. Appetizers and a bowl of salad also come with your BBQ order.



Cozy, family-style dining is enjoyed with a 4-seat sushi bar and tables with smokers grill.



You can appreciate meticulously prepared sushi without doing any grill work!

3 Best Sellers

- Shuya Ramen \$14
- Vegetable Ramen \$13
- Nabe Salad \$7

3 Best Sellers

- BBQ Set A for Two \$100
- Steakhouse \$40-\$75
- Sushi & Sashimi Cuisine \$28

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		Cafe
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Mixology Lab

Each month, we feature one Japanese liquor (sake, shochu, awamori, beer, whisky, etc.) and profile it. Then we further experiment with it in a cocktail. Explained in the April issue is MIZU Shochu, a gomba-style, barley shochu.



MIZU Shochu

Category: Honkoku (Premium) shochu

Origin of production: Saga Prefecture **Base ingredient:** Barley

Koji used: Black koji **Distillation style:** Single distillation

Features: Produced only in small batches with 100% locally sourced grains, the more concentrated gomba (undistilled liquor)-style delivers a spirit of greater depth and body. Smooth, buttery texture, fresh grains and a sweet, mellow middle with notes of banana, vanilla, and citrus/lemon. Reminiscent of sake in the nose, yet much like a very young whiskey on the palate.

Alcohol content: 35% (70 proof)

Produced by: Munemasa Shoun Co., Ltd.

Imported and distributed by: Nelson Spirits LLC

Munemasa Co., Ltd.



Munemasa Shoun was founded in 1885 in Arisa, a city internationally known for its porcelain production. The distillery originated in the woodlands in Honshu Prefecture 120 years back, but it was forced to move after the devastation during World War II, and it finally found a home that has a rich tradition of craftsmanship. With a motto of "unprecedented creativity and innovation," Munemasa Shoun crafts shochu sake (plain white and beer) which highlight provincial flavors and embrace the agricultural heritage of the region.

343-22 Tsubetsu, Arisa-shi, Nagasaki-ken
Saga 844-0214 JAPAN
TEL: +81-955-41 0026 | www.munemasa.co.jp

SakaMai

SakaMai serves Japanese dishes centered to the American palate, with a carefully selected selection of sake and shochu in their drink list, sake-Mai atmosphere. Since its opening in 2013, the chef/owner/owner has on the Lower East Side has promoted real, inspired, authentic food and sake/shochu pairing, and it attracts both Japanese and American alike. It received Diner's Choice in Open Table in 2013, 2014, and 2015.



167 Ludlow St. (bet. Rivington & Bowler St.)
New York, NY 10014
TEL: 312-887-2017 | www.sakamai.com

The MIKO Cocktail with MIZU Shochu

Recipe courtesy of Becky McPhee-Schwartz of SakaMai

MIZU, undistilled barley shochu, is higher in alcohol content as compared to other shochus, and is great to incorporate into cocktails. Becky McPhee-Schwartz instantly fell in love with its "rich and rich" taste when she was exposed to the shochu a few years ago, inspiring her to create The MIKO Cocktail. It is a Japanese spin on the "Asian Flower" cocktail (Baron Colares: Creme de Cacao, orange bitters and orange peel) and as the name implies—"Miko" means female shaman in Japanese; its round taste with a touch of citrus kick and aroma accentuated by burnt orange peel makes you feel spiritually uplifted. Here, she kindly shares the recipe of her award-winning cocktail.

Ingredients:

1/2 oz MIZU Shochu 1/2 oz Yuzu or Yuzu or Yuzu
1/2 oz Yuzu or Yuzu or Yuzu 1/2 oz Yuzu or Yuzu
1/2 oz Yuzu or Yuzu or Yuzu 1/2 oz Yuzu or Yuzu
1/2 oz Yuzu or Yuzu or Yuzu 1/2 oz Yuzu or Yuzu
1/2 oz Yuzu or Yuzu or Yuzu 1/2 oz Yuzu or Yuzu

Directions:

1. Mix MIZU Shochu, Yuzu or Yuzu, Brown Creme de Cacao, kumquat-infused syrup, and honey.
2. Add ice and stir gently.
3. Garnish with flamed orange peel and mint sprig to serve.



The Essential DASHI

Dashi is often referred to as one of the most vital building blocks of Japanese cooking. From a Western culinary standpoint, it is basically described as a not quite a soup or stock as we know it, but still functions as the core of your favorite miso soups, udon soups, and more. It can act as a sauce or marinade in dishes, but again, not like the sticky, syrupy ones that we are used to. And it is full of umami, the 'fifth taste', that professional and home chefs around the world are obsessed with right now.

While dashi is ubiquitous at every proper Japanese establishment, Western cuisine restaurants have been focusing on incorporating dashi, and this trend only seems to be growing. Under the guidance of Executive Chef, Hiroaki Abe of Tribeca's EN Japanese Brasserie, we were able to explore the most traditional of dashi from Japan and its use in modern Japanese cuisine.

The Four Tenors

Chef Abe presented four types of dashi that one might come across most often in a Japanese kitchen or restaurant. The most well known, perhaps, is the **katsuo dashi**, which is a combination of dried kombu (kelp), dried bonito flakes (shimizu) (bonito flakes) and water (note: some versions skip kombu entirely). A simple **kombu dashi** utilizes only kelp with water (**iriko** or **akaboshi dashi**) soaks dried anchovies (or sardines) with the heads and innards removed. Finally, **shimizu** dashi starts with a base of dried shinko mushrooms rehydrated in water.

After these descriptions, the common thread between all of the dashi should become a little clearer. The shared quality is the fact that the main ingredients of all dashi start off in a dry, dehydrated state. Drying in Japan has been a traditional method of preserving foods for centuries and is still a key aspect of the culture, when dried ingredients are rehydrated in water, it not only brings these ingredients back to life... but also draws out the highly concentrated flavors (and umami) that are packed within.

The secret to making any kind of dashi hinges on two variables — time and temperature. While Western methods of making stocks require hours of simmering (and that is true of other Japanese soups like ramen broth), according to Chef Abe, the best versions of dashi start with a cold pot of water (dry ingredients, such as kombu, iriko or shinko are then placed in the broth approximately 30 minutes

one liter of water) and then left overnight. Only after soaking for this long is the liquid then gently brought to a simmer and (after removing the main ingredient) used for a variety of dishes.

When you don't have time, it is certainly okay to make dashi with a very quick technique, very quickly boil and simmer, but the resulting dashi may not have the mellow complexity of one that is made from cold water. The process is almost like making a cold brew coffee or true cold tea, where taking heat out of the equation lessens the risk of drawing out bitterness from the ingredients.

Taste the Difference

When tasting each dashi on its own, the range of flavors is fairly predictable for me, based on basic knowledge of every ingredient (surimono or fishy sea mushrooms, etc.). But the one surprising element I took away from each sample was the first impression and mouth feel. Without any added salt, spices, citrus or oils, dashi — on its own — presents a flavor that is subtle and incredibly smooth.

Katsuo + Kombu — the most 'umami' of the four types is the most complex and layered. The dried bonito introduces itself first, with the kombu bringing up the rear and cleaning the palate.

Kombu — even on its own, the kombu dashi is impressively flavorful. Delicate and refined, it presents the unmistakable essence of the sea.

Shinko — deeply earthy, this type of dashi is a little bolder than katsuo or kombu and the shinko mushrooms' flavor is recognizable.

Iriko — this is the most surprising dashi, as nothing about this is "fishy". The impression of seafood is there, but is incredibly subtle and comforting.

When making dashi at home, it is most important to realize that the taste is supposed to be light. Chef Abe says, "Dashi is meant to complement, not dominate the dishes it becomes a part of." So take care not to be too heavy handed. That being said, once you are used to making dashi, then it is time to start layering



Hiroaki Abe

Chef Hiroaki Abe has been at EN Japanese Brasserie since 2001, and has served as Executive Chef since 2005. Celebrated such as *Michelin* (three) has placed his modern take on Japanese cuisine and order to watch the restaurant continue to be among the best in town.

EN Japanese Brasserie

405 Hudson St., (at Leroy), New York, NY 10014
TEL: 212-647-0150 | www.enjpb.com

flavor. Add citrus like yuzu, to brighten it up. Add a little soy sauce to darken and deepen the flavor. And sauté various vegetables and proteins in order to build flavor.

In the Hands of a Master

At EN Japanese bistroerie, Chef Abe makes about 130 liters of dashi everyday across the four basic types, which he utilizes for a number of dishes.

According to Chef Abe, being adventurous and mixing and matching different dashi in recipes can produce an entirely new result. But take note: "There are no rules, but lighter dashis like Yodoku work better with an elegant kumiko dashi while thicker flavored dashis like Chikuzen-en (battered assorted vegetables and chicken) balance better with the earthiness of shiitake dashi," he added.

Finally, the best part about making dashi at home is that the rehydrated ingredients can be used for something else. Don't throw away your ingredients after making dashi — each element is edible, and there are many recipes that are used to utilize leftovers.

A Challenge in Subtlety



So what is the best way to become a dashi master? Just take into consideration the delicate nature of the dashi. While it may be strange at first to taste something that is not easily identifiable as "sodic," "salty," "peppery" achieving this type of delicate flavor is actual success. And once you utilize dashi for dishes, you'll begin to understand why this is such an essential element of the Japanese kitchen.

—Reported by Nishi Nakano

Dashi Tasting Notes

During the course of this reporting, Chef Abe introduced traditional Japanese dishes showcasing each type of dashi. Here are notes from the taste testing.



Kumiko + Kumiko Dashi Beautiful white color. Appealing aroma and complex, full-bodied yet clean taste.

Somemade Takanuki — This simple dashi takes bento boxes and elevates them to instant dashi. The salty sweet aroma of the kombu is the perfect pairing of traditional gyoza (dumplings) of the bento and bento.



Kumiko Dashi A touch of golden green layered with white kombu.

Yodoku — This aromatic Kumiko dashi, served with a touch of grated daikon, is a perfect pairing of traditional gyoza (dumplings) of the bento and bento.



Shiitake Dashi Clean white and slightly sticky full-bodied dashi with a touch of kombu.

Miso tempura — By using the dashi dashi, instead of the traditional kombu, the tempura is a clean, clean pairing. Think of it as the perfect dashi for a clean, clean dashi, with some of the best.



Shiitake Dashi Tasty, full-bodied dashi. Easily full-bodied and taste with a touch of kombu.

Soba — With a shiitake dashi, the soft, egg-like texture is given an extra lift. Served with just a touch of kombu, it is a perfectly filling and satisfying. And it leaves you feeling clean as the dashi.

Flavorful Dashi at Home

Dashi plays such an important role in Japanese cooking as we discussed but how can we incorporate it into our everyday home cooking? In modern day Japan, many households stock up on other dashi packets in powder in addition to ingredients for dashi, to cut their cooking time that without sacrificing taste.



Dashi packets usually contain dried ingredients for dashi, allowing non-professionals home chefs to make restaurant quality dashi. If you like, you can soak the packet in water for a couple of hours just like you make dashi from scratch, but it's not really necessary. Most people actually just put the packet into water and boil and cook.

It is for a couple of minutes to get the flavor they want. Its single use size is also convenient for people with smaller size households. There are a variety of blends of these ingredients from kombu, shiitake, and other interesting tastes such as shrimp and clam.

Dashi powder makes your life much easier. Granulated powder packet with dashi flavor easily dissolves in water and releases taste instantly. The effect is instant, so it's perfect for people living a busy life. Another benefit of granulated powdered dashi is that you can use it as seasoning in your cooking. For example, when you make fried rice, just add some or two teaspoons of dashi powder. This adds a lot of layers of flavor. The powder dissolves in liquid easily so you can even use it in soups and soups. Dashi powder also comes in various flavors, and you can choose one to suit your taste.

Dashi packet and dashi powder products are available in Japanese and Asian grocery stores as well as major supermarkets.

Dashi Packet



Dashi Powder





DASHI, is the Heart and Soul of Japanese Cuisine!

Dashi is the Japanese word for stock. It is made by simmering various ingredients in water to extract its flavor enhancing properties. Hondashi, made with smoked Bonito Fish & other fine ingredients, is simply the best way to make Dashi and infuse your dishes with the Umami-rich flavor for which Japanese Cuisine is now famous.

Behind Hondashi

- ★ Hondashi is Dashi made from Scratch in an instant! Everyone wants the incomparable taste of Dashi made from scratch but do not have the time or skill of professional chefs
- ★ What makes Hondashi special are not just its simple, time saving properties. It is a seasoning loaded with high quality ingredients
 - Made with wild caught Bonito of the highest quality
 - Smoked for over 10 Days with Japanese Sawtooth Oak to infuse a truly unique smoky flavor & aroma
 - Blended with the finest Umami salt that is found in Kombu Seaweed

- ★ Hondashi's rich & smoky Bonito flavor is not only perfect for Japanese dishes, but also for Korean, Chinese, and any dish that calls for a flavorful seasoning

- ★ Hondashi is the number 1 selling seafood stock trusted by professional chefs in Japan, the United States and other countries around the world for close to half a century!



HONDASHI Saves You Time!

How do you use Hondashi?



DIRECTIONS

1. Add toppings and vegetables (after cooking into bite-size pieces) and dress
2. Heat the dressing and mix
3. Grate the bonito, rub the dried bonito, and mix with olive oil and Hondashi in a bowl, and add soy sauce

Hondashi dissolves easily and can be used at any stage of cooking

Sauces Cold Japanese Style Pasta

Ingredients: Serves 2

- ☐ 1/2 cup frozen vegetables (broccoli, cauliflower, Japanese sweet corn, shishito mushrooms, shimeji mushrooms, and bell pepper)
- ☐ 1/2 shrimp
- ☐ 1/2 cup spaghetti

[Sauce]

- ☐ 1/2 cup Hondashi
- ☐ 1/2 cup soy sauce
- ☐ 1/2 cup olive oil
- ☐ 1 clove garlic
- ☐ 1 clove ginger
- ☐ 1 clove onion
- ☐ 1 clove pepper
- ☐ 1 clove black pepper
- ☐ 1 clove leaves

4. Mix broiled vegetables, shrimp, and sauce in a bowl
5. Add pasta to it
6. Pour the pasta and garnish with sauce, when required



DIRECTIONS

1. Boil the vegetables, and stir and mix together the ingredients from (2) to (5)
2. Wrap the filling with the wonton skins

Soups Japanese Style Wonton Soup

Ingredients: Serves 2

- ☐ 1/2 cup Hondashi
- ☐ 1/2 cup soy sauce
- ☐ 1/2 cup olive oil
- ☐ 1/2 cup onion
- ☐ 1/2 cup black pepper
- ☐ 1/2 cup shrimp
- ☐ 1/2 cup mushrooms
- ☐ 1/2 cup cabbage leaves

[Soup (2)]

- ☐ 1/2 cup Hondashi
- ☐ 1/2 cup soy sauce
- ☐ 1/2 cup olive oil
- ☐ 1/2 cup onion
- ☐ 1/2 cup black pepper
- ☐ 1/2 cup shrimp
- ☐ 1/2 cup mushrooms
- ☐ 1/2 cup cabbage leaves

3. Put the ingredients from (2) in a pot and put on high heat
4. Add the water in a separate pot, and when ready mix with the soup



DIRECTIONS

1. Chop green onion into small pieces
2. Heat eggs lightly in a bowl
3. Heat sesame oil in a pot over medium heat. Before oil starts to smoke, pour eggs into the pot and mix with

- as oil peels. Stir eggs quickly with a wooden spoon
4. Add green onion and rice. Make sure there is no burn
5. Sprinkle HONDASHI and pepper
6. Pour in soy sauce from the edge of the pan and stir well

Seasonings Egg Fried Rice

Ingredients: Serves 2

- ☐ 1/2 cup Hondashi
- ☐ 1/2 cup soy sauce
- ☐ 1/2 cup olive oil
- ☐ 1/2 cup onion
- ☐ 1/2 cup black pepper
- ☐ 1/2 cup shrimp
- ☐ 1/2 cup mushrooms
- ☐ 1/2 cup cabbage leaves

[Sauce]

- ☐ 1/2 cup Hondashi
- ☐ 1/2 cup soy sauce
- ☐ 1/2 cup olive oil
- ☐ 1/2 cup onion
- ☐ 1/2 cup black pepper
- ☐ 1/2 cup shrimp
- ☐ 1/2 cup mushrooms
- ☐ 1/2 cup cabbage leaves



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"WA"

Cooking

"Wa" means "harmony" and "balance" in Japanese and also signifies "Japan." In this Japanese cooking corner, Chopsticks NY features one recipe each month alternating between Savory, Sweets and Fusion categories. In the month of April, pastry chef Judy Lai from Silk Cakes introduces her new creation inspired by sakura (cherry blossom).



Judy Lai
Pastry chef and founder
of Silk Cakes, a gourmet
caterer

Silk Cakes

Silk Cakes are gourmet cake shops known for its free-interpret design and unique Asian flavor combinations. The company offers a variety of cakes for all occasions from wedding reception cakes which are tailored to suit tastes and from showcasing only the highest quality ingredients.

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Sweets

Savory

Fusion

Sakura Blossom Cake



Ingredients (Approximately 24 cakes)

For Sakura Chiffon

- 5 egg yolks □ 1/2 cup corn oil □ 3/4 cup water □ 2 tsp sakura essence (Available online) □ 1 to 2 drops of pink food coloring □ 2 1/4 cups all purpose flour □ 3 tsp baking powder □ 1 1/4 cups sugar □ 1/2 tsp salt □ 5 egg whites □ 1/2 tsp cream of tartar

For White Chocolate Mousse

- 2 oz white chocolate chips □ 2 egg yolks □ 2 tbsp sugar □ 1 1/4 cup heavy cream

For Strawberry Mousse

- 10 oz ripe strawberries □ 1/2 cup confectioners' sugar □ 1 cup heavy cream □ 1/2 tsp vanilla extract

Directions

For Sakura Chiffon

1. Preheat oven to 325°F. Line half sheet pan with parchment. 2. In a bowl, combine yolk oil, water, essence and food color. 3. In a separate large bowl, sift flour, baking powder, half of sugar and salt. Add into yolk mixture and whisk until combined. 4. In a mixing bowl on medium speed, whisk egg whites with cream of tartar & gradually add remaining sugar until stiff peak. 5. Fold this mixture into the flour mixture until combined. 6. Fill mold to grease pan. Fill silicone muffin tins. Bake at 325°F for 20-25 minutes. Cool to room temperature then cut 2 3/4" rounds. Set aside.

For White Chocolate Mousse

1. Place the white chocolate in a bowl and set aside. 2. In a mixing bowl, whisk yolks and sugar until pale yellow. 3. In a pin, warmer 1/4 cup of the cream then slowly add this into yolk mixture. Then pour this mixture and stir with a wooden spoon until it coats the back. 4. Place this into a fine mesh sieve over the white chocolate. Stir until completely smooth. 5. In another mixing bowl on medium speed, whip remaining cup of the cream to form medium peaks. Fold the whipped cream into the white chocolate mix. Pour into piping bag.

For Strawberry Mousse

1. Puree the strawberries together with the confectioners' sugar in a blender. 2. In a mixing bowl, on medium speed, whisk the cream and vanilla to form medium peaks. 3. Carefully fold the cream into the pureed strawberries and then pour into a piping bag.

Assembling process

1. Pipe strawberry mousse into dome shaped silicone molds. Spread sides with cream. 2. Pipe or spoon white chocolate mixture into center. 3. Then place a layer of sakura chiffon. 4. Freeze for 3 to 4 hours until solid. Insert out of mold and refrigerate for at least half an hour before serving.

*Pink food color from white chocolate is an option for the presentation.



Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and Sake.

- Coupon available at www.chapstickny.com
- Closed on Wed. Not available to pick up

GROCERY

Daiohoku Midtown West*	3879 Midtown Ave. (at 5th St.) 212-595-9525	Japanes
Daiohoku Midtown East*	387 E. 42nd St. (at 3rd & Lexington Ave.) 212-756-7885	Japanes
Katagiri & Co. Jap.*	231 E. 58th St. (at 3rd Ave.) 212-756-3625	Japanes
PERGAS*	12 West 10th St. (at 5th St.) 212-411-1005	Japanes
Seaside Meat Markets*	127 First St. (at 5th St.) 949-280-0275	Japanes
YAMAYA*	228 E. 124th St. (at 3rd Ave.) 212-654-7271	Japanes
Derocis Greenleaf Village*	400 Fulton St. (at 13th St.) 212-442-4257	Japanes

Japan Premium Beef	212 West 10th St. (at 5th St.) 212-411-1005	Japanes
Sanshin Meat Market PS*	418 West 10th St. (at 5th St.) 212-411-1005	Japanes
Rosetta Wines*	418 West 10th St. (at 5th St.) 212-411-1005	Japanes
Tokyo Meat*	31 Madison St. (at 5th St.) 212-411-1005	Japanes
Sanshin Meat Sake*	418 West 10th St. (at 5th St.) 212-411-1005	Japanes
Matsuya*	31 Madison St. (at 5th St.) 212-411-1005	Japanes
Freddie Market*	212 West 10th St. (at 5th St.) 212-411-1005	Japanes
Sekiguchi-ya*	212 West 10th St. (at 5th St.) 212-411-1005	Japanes
Tenjo Inc.*	418 West 10th St. (at 5th St.) 212-411-1005	Japanes
New Japanese Foods*	31 Madison St. (at 5th St.) 212-411-1005	Japanes
Shin Nippon Do*	31 Madison St. (at 5th St.) 212-411-1005	Japanes

DANDY	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Fuji Meat Sausage*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
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WUJI Market*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Onokubo*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Feeling Inc.*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Mitsuo Marketplace*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Fuji Meat Connection*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Misaki*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
SAKE		
Meier Wright*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes

Asakusa Wine & Spirits*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Landmark Wine*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Ueno Square Wine & Spirits*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
SAKAWA*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Gourmet Wine*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
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Driver Trading Co. Inc.*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
JTC International Inc.*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
NY Mutual Trading Co., Ltd.*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes
Wineart Acme Food Inc.*	101 West 10th St. (at 5th St.) 212-411-1005	Japanes

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Cities of Samurai Spirits and Revolutionary Minds

Hagi and Tsuwano are neighboring areas encompassing the two prefectures of Yamaguchi and Shikoku. They are a lot of popular tourist destinations among the Japanese due to their well kept historical remains, as well as the important roles they played during two crucial periods of Japanese history.

During Japan's Warring States period from the mid-15th century to the early 17th century, Hagi and Tsuwano were under the control of the Mori clan, one of the most powerful clans at the time. Both were castle towns developed for the feudalistic governing system with a distinct samurai spirit. After the Mori clan lost in the decisive Battle of Sekigahara, Hagi and Tsuwano ended up being governed by different lords - Hagi remained as Mori's domain, but Tsuwano was taken from Mori as a penalty and a new lord was assigned to govern it. Therefore, the two areas went their separate ways and developed cultures of disparate styles for about 270 years until the Meiji Restoration.

Hagi surged at the end of the Edo Period (1603-1868) as the late 18th century as one of the strongest groups of the anti-Tokugawa Shogunate, which claimed that Japan should be modernized. Following the ideological leader and founder of the influential school, Shintō-ryūkyō, Shōin Yoshida (who was unfortunately executed by the Tokugawa government), many elites appeared in opposition of the government and successfully led Ja-

pan to enter the modern stage of the Meiji Restoration in 1868. Contributors to this restoration were from Hagi. They include Shinsaku Takasago - the top leader of the anti-Tokugawa group in the clan and the founder of the Kishito Army comprised of low-class samurai and non-samurai class members; Kogoro Kikuchi - one of the leaders of the group who later held several important positions in the new Meiji government, including as envoy to the U.S. and Europe from 1871-73 and Hirobumi Ito - Japan's first prime minister. Their stories are detailed in various novels and non-fiction works, making the city one of the most popular historical destinations.

Tourists to Hagi can visit good examples of high-class samurai mansions, Shikun-juku where all the above lords studied, Shin Jinja where Yoshida is enshrined, the missions of Takasago, Kikuchi and the traditional paths developed during the Edo period, and Takajo Temple where most of the Mori lords rest. The city itself is like a historical museum, but for those who are not familiar with its historical aspects it is recommended to first visit the Hagi Museum which provides an overview of the city.

Tsuwano is less dramatic in terms of history but it maintains its traditional lifestyle well, offering beautiful stone-paved alleys with "monaka-bake," white larch and walls with classic carp-inhabited moats.

EDUCATIONAL CONTRIBUTION IN TSUWANO

Unlike neighboring Hagi, Tsuwano did not produce political heroes in the late 18th century. However, during the transitional period from traditional to modern society, an educational foundation was also well built in Tsuwano. The local governmental school 'Yoshino' was established in 1780 and taught a wide variety of curriculum including Confucianism, medicine and studies from China and Holland.

A graduate of the 'Yoshino' in the 18th century, Anzai Rishi is considered to be the pioneer of Japan's modern philosophy by having incorporated Western philosophy while being influenced by Eastern philosophies.

Also a graduate of the 'Yoshino', Ogiwara Man was a prominent novelist and a medical doctor at the turn of the 20th century. His short five years in Germany as a military medical doctor during the late 19th century laid some of his notable stories are based on his experiences abroad.

Tsuwano frequently appears as the backdrop of stories in Ogiwara's works. Most of his works, including novels and short stories, are available in English in Tsuwano. Tourists can visit Anzai Rishi's residence and the Ogiwara Man Memorial Museum.



Yoshino

Historic school in Tsuwano 'Yoshino' is now open to the public as a local Folklore Museum. It is conveniently located near the 'Tsuwano' area, a popular spot at downtown, which used to be a nightlife hub for higher-ranked samurai.

Ogiwara Man Memorial Museum

Built adjacent to Ogiwara's mansion, which is a national historic landmark, the museum not only exhibits his medical photos, notes and memorabilia but also shows the houses in view.



In addition to architectural aspects, Hagi has a unique view of Japanese, facing the Japanese Sea in the northwest, and surrounded by mountains in three other directions. Hagi offers stunning views (especially at sunset).



I walked on a small stone bridge along the river. Tourists can develop by observing its cultural and peaceful atmosphere. Beyond the historical street which runs east is a district for the high-end-related streets and shops.



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ASIA

P. 64 Asian Restaurant Review



Klin Thai Eatery

The latest restaurant from the team behind Michelin-starred, Somtum Der offers authentic yet unique Thai food prepared differently and vibrantly.

P. 68 Asian Travel



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Henan, China

Located in the landlocked area in China, Henan is an old region that is home to a 2000 years old temple and one of the oldest manmade caves.

AUTHENTIC THAI YOU'VE NEVER TASTED

KIIN THAI EATERY

With countless Thai restaurants throughout New York, fans of the cuisine are now enjoying a blissful moment. The latest project from the team behind Michelin-star Thai restaurant, Sansun Dae, electrifies such Thai food lovers. Kiin Thai Eatery, located at the intersection of Union Square and Greenwich Village, offers authentic Thai foods that have not yet been introduced to New York diners with a touch of modern twist.

Dishes on the menu are heavily influenced by tastes and culinary styles from Northern and Central Thailand, where Chef Kamlaeart Thongmuang is from. The *Kin Yae Soap Herb*, for example, is rich and creamy unlike at many other Thai restaurants, which is the style enjoyed among locals in Bangkok. Another key concept at Kiin is to share. "Kin means eat in Thai and reflects the general idea that food is both a shared and social experience as well as a central part of everyone's day," says Ms. Supanee Kinsriwong, a co-owner of the restaurant. "Nobae Phai" *Chai-Akaiak Set* is a perfect shared food. It comes in a combo of crispy pork rinds, braided vegetables, carrots, cucumbers and soft boiled eggs, and you eat them with the chili relish. Also popular is *Sai Oua*, a snack featuring homemade spicy herbal pork sausages, which is prepared in the style handed down in Chef Thongmuang's family restaurant in Chiang Mai.

At Kiin, lunch is served until 4 pm, and the Happy Hour, with a good selection of original drinks, is from 4-7 pm. Try a variety of their offerings, seemingly familiar yet prepared differently, even more traditionally and vibrantly.



Sansun Dae's Chef Kamlaeart and Sai Oua Diner, showcasing authentic and gourmet Thai food.



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With the traditional Thai New Year and Songkran Festival celebration coming up in April, there are plenty of reasons to celebrate Thailand this spring. Those who cannot make it to the country themselves can still experience a taste of Thailand and join in on the festivities right here in New York City with Thai Restaurant Week, April 11-17, 2016. Thailand is highly regarded around the world for its cuisine which is based on a balance of different aromatic components and flavors including spicy, sour, sweet, salty and bitter. Thai Restaurant Week will showcase Thailand's vibrant and diverse fare for the public to enjoy as each participating restaurant will either create a special dish or a prix fixe menu in honor of Songkran. Diners at the participating restaurants will also receive a small giveaway (Limited Supply) from the Tourism Authority of Thailand by posting photo of the special dish on their IG with hashtag #ThaiRestaurantWeek and tag @ThailandInsider. For more information and for a list of participating restaurants, visit www.thairestaurantweek.com.

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BUCKET LIST ASIA TRAVEL: HENAN, CHINA

Are you captivated by the origins of Chinese culture? Then look no further than **Henan Province, China**. This "Cradle of Chinese Civilization" holds written records dating back 3000 years, and even physical evidence of cultures dating back to around 5000 BC. Until recently, it didn't receive the same level of attention for tourism as the nation's most popular destinations. But with renewed interest and promotion, Henan is quickly shooting up to the top of the list of travelers today.

Henan Province is located in the heart of China – its landlocked location in the Northern Central part of the country is bordered by the provinces of Shandong to the northeast, Hebei to the north, Shaanxi to the northwest, Shanxi to the west, Hubei to the south, and Anhui to the east. The climate is subtropical, and the recommended times to visit are in the winter and spring, when it is dry (but also windy) and during the autumn months.

New and Old, City to City. Henan is where numerous civilizations rose and fell over several millennia, and is home to four of China's eight Great Ancient Capitals – Zhengzhou, Kaifeng, Luoyang, and Anyang. Visitors can choose Zhengzhou as their home base – this is the most cosmopolitan of all the cities, and is the ideal place to acclimate to the local culture and time zone. The city itself doesn't hold a great deal of history, but modern amenities, including shopping and dining, are abundant. And close

by is the Yellow River Scenic Area, where visitors can take in views of China's second largest river **Karlung** city, to the east of Zhengzhou, presents attractions like the Royal Garden, which is home to a wide range of beautifully maintained plant life. Make sure to head to the Kaifeng Night Market in order to enjoy the local delicacies including onion pancakes, sesame seed cakes, sweet potatoes, and venison kebabs.

Luoyang, to the west of Zhengzhou, is where some of the most unforgettable historical sites are located. Visit China's oldest surviving Buddhist Temple – the 2000 year old Baimo (White Horse) Temple. Also nearby is the Longmen Caves, which is one of the oldest networks of manmade caves in the world (started in 493 AD). The Buddhist statues and carvings (of which there are tens of thousands) at this UNESCO World Heritage Site are a must-see. The city's Annual Peony Festival is perfect if you visit between mid-April and mid-May (head up north to **Anyang** where many ancient ruins have been uncovered). The city's Yin Ruins Museum is an essential stop, where visitors can view ancient relics dating back to the Shang Dynasty (c. 1558 BC – c. 1046 BC). Jade, bronze, and ivory vessels, tools, and even chariot pits can be seen here.



Shaolin Surprise. For those interested in martial arts, visiting the legendary Shaolin Temple is a must. Located at the foot of the Shaolin Mountains, this is where Bodhidharma and Wushu (Kung Fu) blended together nearly 1500 years ago, after monks realized that countless hours of Zen meditation needed to be balanced with some physical activity. The resulting form of wushu is considered to be one of the most formidable today, and has reached near mythical status thanks to countless movies. But it is also accessible to outsiders, and visitors can access the Shaolin Temple Wushu Training Center to further their studies.

With its budding tourism industry and incredible history, visiting Henan is a sure opportunity to explore an ancient land before it gets too crowded. www.visithenan.org



Whether you see the Longmen Grottoes by boat or on foot, the grottoes add history to scenic views.

Getting There

Henan isn't a major city of Zhengzhou is the nearest easy to get here, as the Zhengzhou Zhongyuan International Airport welcomes flights from most major cities across China and Southeast Asia. The cities of Luoyang and Anyang are also accessible by plane, from cities including Beijing, Shanghai, Guangzhou, Chengdu, and Jinan.

High-speed train is a great way to enjoy the countryside and is equally convenient way to enter the Henan region. The country has invested in a robust transportation network and offers stops in Zhengzhou, Anyang, Luoyang, Kaifeng, Xianmen, Zhenzhen, and Anyang. Zhengzhou, as the region's capital city, is also the country's largest train hub, and has direct access to the sprawling Jingguang and Jinghe railways.

Don't forget, you do need to apply for a travel visa to enter China – check with your local Embassy to find out how.

Entertainment Event / Leisure

Exhibition

April 4-26 FREE

**Innovative Designs & Sculpture
Bazooka**

"Innovative Designs Exhibition" will feature new artists' designs by three organic artists: Sam Ito, Adhese Sack and Paul Franco. Ito, who has published over 23 books about organic, paper planes and paper boats, brings dynamic paper planes with angles and designs. Sack is a jewelry and accessories designer who uses organic concepts as inspiration for her designs. Franco, a designer, artist and sculptor, exhibits large, 3D life animals and dragons made by using the wet holding process and sculpting skills.

Location: 41-54 25th St., Long Island City, NY 11101
RS: 718/764-0400 / www.samito.com



April 7-8 FREE

Murphy and Luca 2010 Pottery Drama and Uchiwa Kachibiki Tea Exhibition

New Japanese Pottery

"Murphy and Luca 2010 Pottery Drama and Uchiwa Kachibiki Tea Exhibition" is the 2nd exhibition of New Japanese Pottery featuring Japanese artists Uchiwa Kachibiki and Fugio Gawa. In this exhibition, attendees will be able to view the artists' original pieces created with the traditional Japanese glass techniques "murori" and "kachi". The glass pieces have colorful patterns inspired by the traditional Japanese tea ceremony. This exhibition is a unique opportunity to view the fusion of Japanese and Italian glass art. Artist reception will be held from 6:00 pm on April 7.

Location: 558 Lexington Ave., (bet. 44th & 45th St.)
New York, NY 10017

RS: 212/692-2040 / www.sacup.com



Performance

April 1

Shazuo Ebisu: "Re-New" Album Social and Documentary Premiere

Symphony Space

Shazuo Ebisu is one of Japan's most renowned trumpeters in modern jazz. On April 1, he will have a live performance featuring his 16th album "Re-New" and premiering the documentary "River Defeated: the Shazuo Ebisu Story". The album shows Ebisu's special interplay with various musicians, blends traditional jazz, hip-hop, and contemporary pop. It is also a tribute to visiting refugee couriers and schools supporting the displaced people of Northern Japan in the recovery efforts since the 2011 disaster. The album is a testament to those affected by natural disasters around the world. CDs sold during the concert will include a \$5 donation to the recovery consortium in Northern Japan.

Location: 2507 Broadway (bet. W 94th and 95th St.)
New York, NY 10025 / RS: 212/694-9402 / www.symphonyspace.org



April 8

The Plug International Vol. 83

Buddha Brand

Japanese hip hop band, Buddha Brand, will come to New York City to perform a tribute concert to late Dr. Large, the producer and lyricist for the band. Buddha Brand were founded in 1989 and have released a series of singles and a new album from 1995 to 2000. One of their well-known songs is "Top of Tokyo", an opening theme song for the anime, Zatch Bell. The concert will feature artists D.C., Chikako Negishi, Last Minute, Frank Knight, Dime 44 and others. There will also be DJ performances featuring DJ CJ and DJ Yohs. It is a live performance by Gen Location. 45 Avenue A, (bet. 42nd & 43rd St.) New York, NY 10001
RS: 212/692-1157 / diveup.com

April 26

Kana Matsuzaki New Album Release Event

Jazz's Pub

Kana Matsuzaki is an indie singer, folk singer, and blues singer. She has released her new album, "Kana Matsuzaki", which features a mix of blues, folk, and indie music. She has worked with various artists, including Yoko Ono, and has been featured on several radio stations. She is currently touring and performing live shows.



Luxury Lingerie Runway Show Braddell's New York

Style Fashion Week is a major fashion event held twice a year in four cities across the globe: New York, Los Angeles, Miami, and Dubai. From Feb. 15 - 16 at the Gotham Hall in a historic Manhattan site, the special event featured 23 fashion brands from all over the world and attracted approximately 15,000 people. For the first time, the second time at Style Fashion Week, lingerie brand, Braddell's New York held a runway show on the evening of Wednesday, May 15. Braddell's revealed its Spring/Summer collection during the runway show, showcasing lingerie made with a unique mix of "artisanal materials". 2300

attendees were charmed by beautiful and elegantly crafted collections, including the luxury Marquis line and the lovely Kitten line.

Location: 230 Madison St.
(bet. Spring & Prince St.)
New York, NY 10012
RS: 212/694-9409
braddellscollection.com



bers Etsuko Watanabe's work combines the vibrant and colorful of traditional Japanese music with experimental concepts of American jazz. In his new album "Aki", Watanabe combines the sounds of old Japan with rhythms and experimental techniques from around the world. The album includes new interpretations of old rhythms with an equilibrium of melodies and tones.

Location: 425 Lafayette St., 3rd fl. 4th St. & 4th Pl.
New York, NY 10003
TEL: 212-PM 7558 / www.vinylclassroom.com

Event

April 18
Speed Dating Event
MatchaLove.com

MatchaLove.com is a certified personal coach and relationship coach, is hosting a speed dating event on Apr. 18 in Manhattan. Participants joining the special one day dating event will have



an opportunity to meet Japanese women. Entry tickets are \$100 by Mar. 31, with registration fee \$125 a term Apr. 1st.

www.speedlovely.com

April 25 FREE
12th Sakura Matsuri
The Japanese American Association (JAA)

The Japanese American Association (JAA) will host its 12th Sakura Matsuri at Flushing Meadows Corona Park. Since 2007, the JAA has donated over 200 cherry trees to Flushing Meadows Corona Park. The festival will feature the folk dancing group, Sak. Daho, the Japanese Folk Dance Institute of New York, and the JAA Chorus. Also, the Uzumaki Tea Ceremony Society will host a traditional tea ceremony (serving a picnic lunch and blanket and enjoy the blooming cherry trees).

Location: Flushing Meadows Corona Park
3175 Avenue A, Queens, NY 11361
www.jpccny.org / www.jpccny.org



May 18 FREE

Karuta Dojo Open House
Visiting Downtown Shikibu-Ryu Karuta Dojo
Visiting Downtown Shikibu-Ryu Karuta Dojo
 During the one hour event, they will conduct a short class, allowing the audience to get a sense of what a class entails, followed by demonstrations of karuta, weapons and other techniques. Appropriate ages are 14 and up.

Location: 367 Chambers St., 3rd floor 3rd & West Broadway
New York, NY 10007
TEL: 646-343-6127 / www.downtownkarutadojo.com

Happenings

Complimentary Rejuvenating Moisture Treatment

Balun New York
 Balun New York, a Japanese hair salon which opened in Midtown last spring, is providing an exclusive offer to Chiropractors NY residents. The first three new customers making a reservation for a color service will receive a complimentary yllis Revive Moisture Treatment valued at \$50. The treatment uses linkage: Mix by Milieu brand, moisturizing your hair and allowing you with those soothing fragrances. Moreover, Chiropractors NY when making your appointment. Not available in combination with other discount offers.

Location: 239 E. 33rd St., 3rd fl. 3rd & 3rd Ave., New York, NY 10002
TEL: 646-337-8556 / www.balun.com



Happenings Features

Crafts from Tochigi Prefecture on View

Ramen-Ya

West Village ramen shop, Ramen-Ya exhibited traditional crafts from Tochigi Prefecture in honor of Japan's Artistic Craft Week from Mar. 3-6. At the Tochigi Prefecture-themed crafts exhibition, they displayed several lights and lamps made with local Karasayama washi paper, which is handmade from Japanese mulberry trees and pure water. Matcha-yaki ceramics, produced in the hills in the Maibara district, were also

showcased. Customers can view from the convenient One-stop food area. Unusually City were on display too.

Location: 181 W. 4th St., 3rd fl. 3rd & 3rd Ave.
New York, NY 10014
TEL: 212-537-5403 / www.ramen-ya.com



Avengers-Themed Collaboration Ramen Event

Sake Bar at IPPUDO Westside

Sake Bar at IPPUDO Westside offered a special limited edition collaboration ramen with Marvel Comics, The Avengers Initiative Ramen, on Feb. 25 and 26. This unprecedented collaboration was initiated by C&B Creative, SVP of Creative and Content Development at Marvel, and IPPUDO's owner master, Roshie Kamegata. During the event, the restaurant was decorated with Marvel superhero portraits and figurines, and the IPPUDO staff wore special original t-shirts in honor of the occasion. The Avengers Initiative Ramen featured

three ingredients that told the Avengers' story including: Avengers Corn to the Rescue! Marvel Soup, which was a blend of three-year-aged Iberico pork broth and organic chicken broth. Green Gamma-Ray "Yell!" Noodle (which is mighty powerful in the dish). Special drinks such as Maru (Sake) "BLUTEN" were specially selected by sake expert Daizab Nishimura-Hellon.

Location: 227 W. 54th St., 3rd fl. 3rd & 3rd Ave.
New York, NY 10019
TEL: 212-644-2500 / www.ippudo.com

Tell-Us Lunch Pop-Up

Sakura Dining Bar

Sakura Dining Bar, a contemporary Japanese restaurant, offering modern and artistic cuisine, pairs perfectly with a big selection of sake, beer, and wine. The restaurant is hosting a pop-up lunch event called Tell-Us featuring

ample seasonal dishes created by chef Akashi Fukui, gushi who gained deep experience preparing vegetable cuisine in Kyoto. With the Doo Rice and Gyo Soup set, you can enjoy traditional Japanese dishes, made to ensure that the sample set is perfect. This pop-up will run from Thursdays through Saturdays for a limited time from May 24 to May 30.

Location: 24 Greenwich Ave., [at W 10th St.] New York, NY 10011
RSVP: 646-200-2399 / www.sakayama.com

Free Bubble Tea for Grand-Opening Celebration

Nakabon Tea Room

Nakabon Tea Room offers a variety of delicious bubble tea with healthy alternatives for their grand opening celebration, they will give a free small bubble tea to customers who sign up for the Nakabon Tea Room reward program. The offer is valid from Apr. 9-30. Using green tea leaves imported from Japan, the Nakabon Tea Room specializes in matcha drinks which are hand whisked upon request. Pure sugar cane and organic agave are used as a better sweetener, but customers can also choose sugar-free sweeteners. Orders are customizable with dairy alternatives of almond and soy milk.

Location: 131 Marlin Pl., [bet 2nd & 3rd Aves.] New York, NY 10003
RSVP: 212-367-6294 / www.nakabon.com

15% Discount for Korean Beauty Products

Cosplay

Cosplay is the online destination for your favorite Korean beauty products along with the latest cosmetics products. Every single product featured on the website is personally tested by the staff to ensure its quality for this April only. Cosplay NY readers can receive a 15% discount for orders of \$30 or more. To enjoy the discount, enter the promo code "chopsticks" at checkout.



Free Thai Massage at Grand Opening Event Sheva Thai Spa

Sheva Thai Spa celebrated its grand opening on Mar. 9. Located in Midtown East, this new spa offers traditional Thai spa treatments using only the finest essential oils and ingredients throughout each service, and the treatments are fully customized to fit individual needs with a strong emphasis on wellness and relaxation. During its grand opening event, complimentary massages were offered to both guests and press. Owner

www.cosplay.com

"1-2-3 Thai" Free Gift Special

Signature Thai Kitchen

"1-2-3 Thai" is a Thai cooking program whose participants can enjoy the set of this cooking from a Thai chef. Participants will be taught where to shop for Thai and other Asian groceries and how to select ingredients. Afterwards, participants will learn Thai culture and how to create home style Thai dishes. Once completed, participants can enjoy their dishes with Thai drinks and friends. Mention "Chopsticks" during registration to receive a special gift from Thailand. Find out details on their website.

Location: 230 86 Ave., [bet 2nd & 3rd St.] New York, NY 10001
RSVP: 212-239-8792 / www.singaporekitchen.com

\$100 Discount for Sensitive Hair Color Styling Treatment

Meiyo Miyuki

Meiyo Miyuki, hair stylist with over 25 years of experience, has worked with private clients, celebrities and fashion shows. For this April only, Chopsticks NY readers who make an appointment with Meiyo can receive a \$100 discount on the sensitive hair color style treatment. Sensitive hair color line is a style that focuses on a gradual transition between the dark and light shades of the hair.

Location: 404 E. 4th St., [bet 2nd Ave. & Cooper St.] New York, NY 10009
RSVP: 646-465-4629 / www.meiyo_miyuki.com



Sweet Potato Starches Tasting Event

Kanama Jyozso / Sake Bar Decibel

Opened in 1993, Sake Bar Decibel is one of the pioneer sake bars in New York. It will offer a shochu tasting event featuring their premium low-alcohol shochu. Chokyo



Naoto Horvitz was on hand to introduce the history behind this message as well as the concept for the new spa.

Location: 300 Lexington Ave., [bet 4th & 49th St.] New York, NY 10017
RSVP: 212-261-3337 / www.shevathtspa.com

Kare no Shiroko, Goshu no Shiroko, and Goshu Kare during the entire month of April. All three shochu are from Kanama Jyozso in Kagoshima Prefecture, the source of one shochu. Goshu Kare no Shiroko boasts layers of complex flavors from the traditional shochu mixing method and ingredients in fermentation. Kare no Shiroko, made with premium sweet potatoes grown in an award-winning potato growers' shows a well-rounded and balanced flavor. Kareno Kare Judo is the rich umami and aroma of sweet potatoes vary well. During the tasting event, a flight of three shochu will be offered for \$25.

Location: 240 E. 66 St., [bet 2nd & 3rd Aves.] New York, NY 10022
RSVP: 212-679-8793 / www.sakebardecibel.com



DEAL OF THE MONTH

Free Tickets to the "H Conference" for Entrepreneurs

April 11

Japan NYC Startups / JETRO New York



On Apr. 11, Japan NYC Startups and JETRO New York will present the "H Conference" at Microsoft New York. Guest speakers will include the CEO and Co-founder of AnyLink, Iain Polunsky, as well as Special Strategic Partner and General Partner William Lofsky. With a full day of incredible talks and infinite business opportunities, it is a rare opportunity to meet Japanese entrepreneurs, global technologies and successful business, and create a business network for your own.

20 lucky Chopsticks NY readers will receive tickets to this exciting one-day conference. To enter the sweepstakes, email chopsticksny@ny.com with your name and email address in the body of the message anytime between Mar. 25 and Apr. 8. **Location:** Microsoft New York (1 Penn Pl., New York, NY 10036)
Info: www.startup.ny.gov/JETRO-Startups/ / www.danbrown.com

What on Earth?

花祭り

HANAMATSURI

Buddhism has taken root widely in Asian countries, and Japan is no exception. Although Japan has indigenous beliefs such as Shintoism and nature worship, Buddhism does not oppose these beliefs; rather, they are now intertwined with one another. Accordingly, there are lots of customs and traditions based on Buddhism in Japan. "Hanamatsuri", on April 8, is a day deeply connected to Buddhism.

April 8 is the birthday of Siddhartha (a.k.a. Buddha), the founder of Buddhism, and people in Japan celebrate the day by going to temples and using bamboo ladles to pour *amaicha* (tea made from hydrangea leaves) or five kinds of scented water over small statues of Buddha. Sometimes people decorate white elephant figurines. These traditions come from the legend of how Buddha was born. His mother, Queen Maha Maya, had a strange dream on the night Buddha was conceived. In the dream, a white ele-



phant with six tusks descended from the sky and entered her right side. Ten months later, Queen Maha Maya began the journey back to her home territory to give birth, but while resting under an ashoka tree, she went into labor and Buddha was born. According to the legend, Brahma and Sakra held the newborn baby, and the Naga (a group of serpent deities in Hindu and Buddhist mythology) purified him with sweet water.

Buddha's birthday is also called "Kari-but-su-e," "Bushi-e," "Yoku-but-su-e," "Ryūge-e," and "Hanae-shiki" in Japan—all names that come from the legend described above. The name Hanamatsuri, which literally means "Flower Festival," comes from a folk event in which people welcomed mountain deities into their gardens with arrangements of flowers picked on the mountainside. This event was later combined with Buddha's birthday and became known as Hanamatsuri.

Unlike many other Asian countries, which designate the day as a national holiday, this day is not a holiday in Japan, but all the temples hold celebratory events during this blooming season.



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